

REMARKS

Reconsideration of the application, as amended, is respectfully requested.

Claims 14-21 are added in this amendment. Claims 14-18 are supported on pages 10 and 11 of the specification. Claim 20 is similar to original claim 7. Claim 21 is supported at the first full paragraph of page 8.

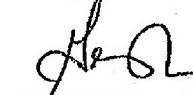
The present invention is directed to the discovery that, contrary to the expectations of those of ordinary skill in the art, antifreeze proteins can be used to form a frozen confectionery product having brittle aspects. Independent claim 14 presented with this amendment reflects this since it calls for discrete elements of a brittle frozen confectionery product which provide texture contrast. Applicants are not aware of any suggestion in the prior art that a brittle texture could be attained using AFPs.

Since the prior art does not teach those of ordinary skill in the art that the addition of antifreeze proteins to frozen confectionery products would allow the manufacture of frozen confectionery with brittle characteristics, they would not have realised that it was possible to produce the composite products presently claimed that have texture contrast resulting from a combination of standard frozen confectionery with discrete elements of brittle frozen confectionery that contains antifreeze protein. Nor would there have been any motivation in the art to do so.

In view of the foregoing, it is respectfully requested that the application, as amended,

be allowed.

Respectfully submitted,



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